

of Madera County (CAPMC), Victims Service Center for the tremendous efforts they have made to help crime victims in Madera County.

CAPMC operates a multi program victim service center for Madera County that addresses the needs of victims of all crime types including: domestic violence, sexual assault, child abuse, and homicide. CAPMC's broad range of services greatly benefits the population that they serve. In one agency, individuals can apply for a restraining order and at the same time, request shelter. Since CAPMC has all of their programs under one center, they reduce the barriers that sometimes prevent victims from accessing services. In addition, CAPMC is the only agency in Madera County that provides 24 hour crisis intervention to crime victims.

CAPMC operates the Martha Diaz Shelter, the only shelter in Madera County for battered women and their children to seek immediate safety when fleeing from abusive relationships. Women and children are provided supplies for their immediate needs including: food, medicine, toiletries, and transportation. CAPMC strives to protect families from experiencing further abuse by informing them of their rights as crime victims and advocating for their safety. Each year, they provide a safe haven for over one hundred women and children experiencing domestic violence.

In 2013, CAPMC achieved national accreditation by the National Children's Alliance (NCA), and they are now recognized as the Accredited Child Abuse Center for Madera County. CAPMC received their accreditation based on their utilization of a functioning and effective multidisciplinary team approach to work collaboratively in child abuse investigation, prosecution, and treatment. CAPMC worked diligently with law enforcement, social services, the district attorney's office, health services, and hospitals to ensure that they received the national accreditation.

Each year, CAPMC serves an average of 112 child abuse victims. CAPMC strives to provide an immediate response that identifies the victim's needs and reduces the level of trauma. They operate an aftercare program for child abuse victims and their caretakers to seek therapy, so they have a safe place to talk about their most horrifying experiences. Every family is assigned an advocate to ensure that their rights as crime victims are enforced.

As a founding member and co-chairman of the Victims' Rights Caucus, it is my honor to recognize the good work of CAPMC and to thank the board members of CAPMC for their support and activism. These individuals sincerely care about victims' rights and helping those in need.

Mr. Speaker, I ask my colleagues to join me in recognizing the Community Action Partnership of Madera County, Victims Service Center for their efforts on behalf of crime victims. They have truly made a difference throughout the region and will continue to do so for many decades to come.

HONORING THE COLORADO FARM SHOW

HON. CORY GARDNER

OF COLORADO

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Mr. GARDNER. Mr. Speaker, I rise today to honor the Colorado Farm Show on its 50th anniversary.

Each year, the three-day Colorado Farm Show in Weld County showcases agricultural successes. The Colorado Farm Show displays 350 agriculture-related exhibits and draws more than 30,000 visitors from throughout the region. The exhibitors this year were from Colorado, Kansas, Nebraska, Wyoming and Montana, and came to Greeley, Colorado to present state of the art machinery, farm products, and farm services. The event, which started from humble beginnings in 1964, has now grown to be one of the Nation's largest agricultural shows. It is so popular among those in the agricultural business that there is a waiting list to join.

Over 100 volunteers annually contribute to the show's successes and donate more than 8,200 hours of their time. The volunteers assist in tasks ranging from administration to maintaining buildings and grounds. One of the many great committees works directly with education and organizes thirty speakers to discuss various programs and seminars.

Further, the show is dedicated to training the next generation of people who are engaged in farming. Thus far, the Colorado Farm Show has given over \$123,000 to Colorado high school seniors who are interested in careers in agriculture.

It is with great pride and honor that I recognize the Colorado Farm Show today. Please join me in congratulating them on 50 great years of tradition and continued agricultural success.

RECOGNIZING VIRGINIA'S REBOUNDED OYSTER INDUSTRY

HON. ROBERT J. WITTMAN

OF VIRGINIA

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Mr. WITTMAN. Mr. Speaker, I'd like to submit for the record a March 24, 2014, New York Times article featuring Travis and Ryan Croxton and their small business in the First Congressional District of Virginia, Rappahannock Oyster Company, which is building a historic family business and contributing to a healthy Chesapeake Bay.

One of the crown jewels of our nation's natural resources, the Chesapeake Bay is rich in history and also provides a way of life for so many that live in the Bay region. I appreciate the efforts of these fine Virginians creating jobs, producing a fine product, all while working to preserve the Bay and a historic way of life.

[From the New York Times, Mar. 24, 2014]

(By Julia Moskin)

A CHESAPEAKE HOMECOMING

TOPPING, VA.—When Travis and Ryan Croxton first went to New York City in 2004 to market their homegrown oysters, one of the few seafood places they had heard of was

Le Bernardin, so naturally they just showed up with a cooler at the kitchen door.

"We really Forrest Gumped it," said Travis, 39. "We had no idea what we were doing."

Chesapeake oysters were so rare then that the chefs wanted to try them on the spot. But neither Croxton, both of whom had master's degrees, knew how to shuck an oyster. "Finally the chef took it out of my hands and did it himself," Travis said.

Oysters had almost disappeared from the Chesapeake Bay when the Croxtons, first cousins and co-owners of the Rappahannock Oyster Company, graduated from college. And after decades of bad news about pollution, silt, disease and overfishing in the bay, many locals wouldn't eat them raw. "A whole generation of Virginians grew up without virginicas," said Peter Woods, the chef at Merroir, the Croxtons' oyster bar here, where the Rappahannock River empties into the bay. "For oyster roasts, oyster stuffing, all these traditions, you just couldn't get your hands on them."

As he spoke, Mr. Woods was shucking a dozen just-pulled virginica oysters, the kind that grew wild on thick shoals all around the bay when the first Europeans sailed in, the wooden hulls of their ships brushing against the shells. It is the same oyster that grows in Long Island Sound and on Cape Cod and points north—and now, with modern aquaculture, as far south as Georgia.

"Now they can't get enough of them," said Mr. Woods, twirling the flesh into a plump and attractive "Rappahannock roll" that sits up high in the shell. Food styling was not part of the traditional job description for a waterman (Chesapeake-speak for fisherman), but it is just one of many ingenious ways that a new generation is trying to bring a thriving oyster trade back to the bay.

In 1899, when the cousins' great-grandfather leased five acres of nearby river bottom and started the company, the water here was still rich with the plankton and phytonutrients that oysters need to live. The bay's floor was inlaid with shell and rock, the sea grasses were tall, and the water was brackish (part salt, part fresh, ideal for oysters) like most of the coastal Chesapeake, among the world's largest estuaries with more than 11,000 miles of shoreline.

But the oyster population was already cratering under commercial and environmental pressure. The 20th century brought more-sophisticated dredging tools and more pollution: Modern farming, with its fertilizers and insecticides, dumped enough nitrogen and phosphorus into the bay to bring its life cycle to a near-complete halt, said Bill Goldsborough, director of fisheries for the Chesapeake Bay Foundation, which was formed in 1967 to protect and restore the bay.

The cleanup is proceeding (slowly), and oysters play an active part. They are filter feeders, slurping 50 to 60 gallons of water a day and cleaning it as they go. "For protecting seafood, usually you're talking about restraint: Don't eat it, don't catch it," Ryan Croxton said. "But with oysters, the more you eat, the more we grow, and the more bay they can clean."

At peak trade, around 1875, 20 million bushels of wild oysters were taken from the bay each year. By the late 1990s, the total was 20,000. Restoration of the bay's ecosystem, undertaken by multiple state, federal and private agencies, was proceeding with painful slowness, and repairing the oyster business was not a high priority.

To Tommy Leggett, a local marine scientist and environmental educator who is also a working waterman, the low point came when the governing bodies began to consider abandoning *Crassostrea virginica* and reseeding the bay with a disease-resistant oyster native to the South China Sea, *Crassostrea ariakensis*.